



Subsistence Decontamination and Utilization

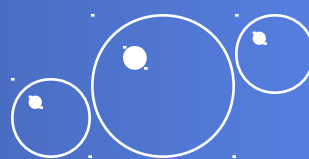


Overview

- Subsistence Decontamination Decisions/Prioritization
- NBC Decontamination Procedures
- Post Disaster Meat Utilization



Should You Decon the Food?

- Life and death decision
 - Availability of replacement supplies
 - Type and extent of contamination
 - Protection afforded by packaging
 - Decontamination capability/supplies/labor
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Detection/Monitoring Equipment

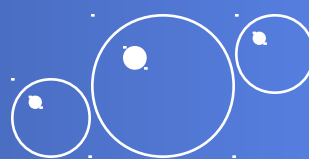
- Nuclear: ADM 300 (Alpha/Beta probes)
 - Biological: None (circumstantial)
 - Chemical: CAM, M-8, M-9
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Food Triage

- Monitor food supplies
- Find uncontaminated food supplies
 - refrigerators, freezers, trucks
 - monitor and issue
- Segregate suspected items and prioritize
- Disposed of grossly contaminated foods



Prioritizing Food Reclamation Groups

- **Group 1:** Canned or packaged items exposed only to vapors/aerosols
 - **Group 2:** Canned or packaged items exposed to liquid agent or radiological fallout
 - **Group 3:** Unpackaged or poorly packaged items exposed to any type of NBC agent
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Decontamination of Chemically Contaminated Subsistence

- Persistent nerve agents
 - Vesicants
 - Non-persistent agents
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Decontamination of Canned Products(chem vapors/liquids)

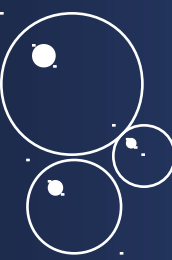
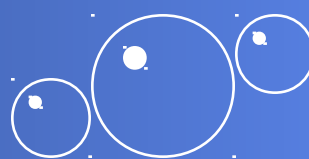
- Air for 24 hours if possible
- Wash with 5% chlorine solution
- Wash in 2% sodium bicarbonate solution
- Rinse with potable water
- Monitor with CAM for H and G agents

Decontamination of Impermeable Packaging(chem vapor/liquids)

- Aerate for 24 hours
- Wash/spray/wipe with 5% chlorine
- Wash/spray/wipe with 2% sodium bicarbonate
- Rinse with potable water
- Monitor with CAM for H and G agents

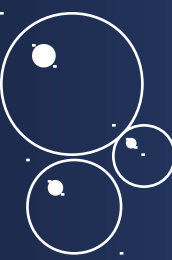
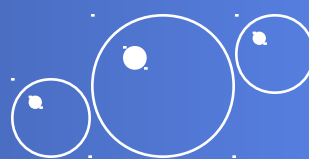


Decon of Absorbent Packaging (chem vapor)

- Remove food from packing/packaging
 - Aerate for 24 hours
 - Monitor with CAM
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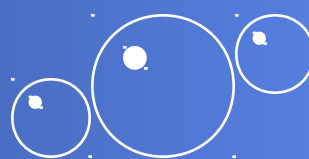


Decon of Absorbent Packaging(chem liquid)

- Consider contaminated
 - Treat the same as unpackaged foods
 - Discard
 - Last resort in life/death situation
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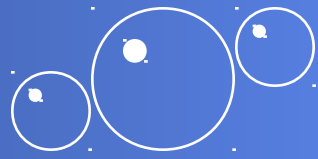


Decon of Fruits/Vegetables (chemical)

- Life/death situation only
 - Vapors/liquids: Soak Chlorine 100 PPM,
 - Rinse 2% Soda Bicarbonate
 - Monitor with CAM
 - Peel, pare, cook
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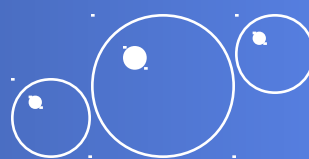


Decon of Meats (chemical)

- Trim to depth of one inch
 - Wash in 100 PPM chlorine
 - Rinse 2% soda bicarbonate
 - Double potable water rinse
 - Monitor
 - Cook thoroughly
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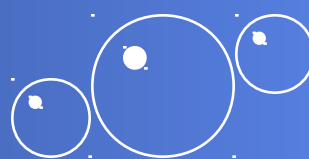


Decon of Biologically Contaminated Foods

- Bacteria
 - Viruses
 - Toxins
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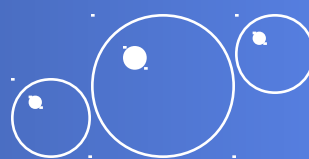


Biological Decon

- Virtually all foods “biologically” contaminated
 - No detection/monitoring devices
 - Based on circumstantial evidence
 - Decon an extension of food protection measures
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Biological Decon

- **Impermeable Containers**
 - Wash with soap and water
 - Immerse and wash with 5% chlorine solution or boiling water
 - Rinse in potable water
 - **Semi-permeable**
 - Wipe/spray with 5% chlorine solution
 - Spray rinse with potable water
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Biological Decon

- **Fresh fruits/vegetables**
 - Soak/wash in 100 PPM chlorine for 30 minutes
 - Boil 10-20 minutes
 - Peel, pare and/or Cook

Biological Decon

- **Unpackaged Foods**
 - Peel or pare
 - Cook : pressure cooker 15 psi at 250 F
 - Bake at 400 degrees F for 40 minutes
 - Boil for 20 minutes

Biological Decon

- **Meats:**

- Trim one inch
- wash in 100 PPM chlorine
- rinse with potable water
- Cook, bake, boil thoroughly

Radiological Decon

- Alpha
- Beta
- Gamma
 - Iodine -131
 - Strontium -90



Radiological Decon

- Aging (half-life)
 - Removal (alpha and beta particles)
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Radiological Decon

- **Impermeable Packaging**
 - Brush/Vacuum with HEPA filter
 - Wash with soap and water
 - Potable water rinse
 - Monitor with ADM 300
 - Issue as normal

Radiological Decon

- **Fresh Fruits and Vegetables**
 - Brush/vacuum with HEPA filter
 - Wash with soap and water
 - Potable water rinse
 - Peel, pare or trim
 - Monitor

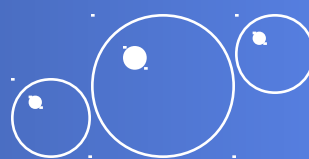
Radiological Decon

- **Meats:**

- Wash with soap and water
- Trim one inch layer
- Rinse in potable water
- Monitor with ADM 300
- Cooking will not diminish radioactivity



Post Disaster Meat Utilization

- If power outage causes loss of refrigeration, use meats in this order:
 - Fish
 - Poultry
 - Pork
 - Beef
 - Preserve meats by pickling, drying, or brining
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Summary

- Subsistence Decontamination Decisions/Prioritization
- NBC Decontamination Procedures
- Post Disaster Meat Utilization